



# Fresh Strawberry Granita - "Granissat de Maduixa"

We really enjoy making this when it's strawberry season. On a warm summer night, it goes fantastically with a chilled glass of our Bokisch Vineyards Rosado.

You can also try it with coffee, cava, or any other fruit puree. I like to do steps 1 & 2 up to a day ahead, leaving the freezing part to the night of enjoyment.

## Ingredients:

- 3/4 cup sugar
- 1/2 cup Rosado
- 2 tablespoons lemon juice
- 1/2 cup hot water
- 3 cups sliced, fresh strawberries

## Preparation:

1. Stir our Rosado, hot water, sugar and lemon juice until sugar dissolves.
2. Blend 3 cups strawberries until smooth and combine with step 1.
3. Pour mixture into 13x9x2" baking pan.
4. Freeze until icy around edges (25 min) then stir in icy portions with fork.
5. Repeat Step 4 until mixture is frozen, stirring edges every 20 min (about 1 1/2 hours).
6. When frozen, cover tightly and store in freezer until ready to serve.
7. Scrape into bowls or martini glasses. Garnish with fresh mint, strawberries or a scoop of coconut sorbet and a glass of chilled Bokisch Vineyards Rosado!